



Congress of the United States  
House of Representatives  
Washington, DC 20515

# ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date: 26 January 2022  
DAY MONTH YEAR

Requested by: Kevin Vargas, Community Media and Constituent Liaison  
NAME POSITION

Transmitted by: ICE Denver Field Office Executive Review Unit  
NAME POSITION

Were electronic files sent?

YES ☒

NO ☐

How many people are currently being cohorted/quarantined due to sickness?

Number of people currently cohorted/quarantined due to sickness:

20

## FORMAL COUNTS: 2.8 V. A.

How many people were most recently formally counted in this facility?

Number of people most recently formally counted in the facility:

538

How many people formally counted in this facility describe themselves as the following gender?

Female:

Male:

Nonbinary:

Prefer not to say:



How many people formally counted in this facility describe themselves as transgender?

Number of people that describe themselves as transgender:

How many people have been brought into the facility this week?

Number of people brought into the facility this week:

How many people have left the facility this week?

Number of people who left the facility this week:

How many people and where did those who left the facility go?

Released into community:

Formally removed from the United States:

Moved to other facility:

Other \_\_\_\_\_:

How many people are currently being housed in the Annex?

Number of people who are being housed in the Annex:

Female:

Male:

#### COVID-19 CONFIRMED CASES\*:

New Cases this week :

Total to date since March 30, 2020:

Individuals Housed in GEO Facility:	<input type="text" value="20"/>	<input type="text" value="790"/>
ICE Detainees:	<input type="text" value="20"/>	<input type="text" value="581"/>
ICE Employees:	<input type="text" value="0"/>	<input type="text" value="2"/>
GEO Employees:	<input type="text" value="18"/>	<input type="text" value="210"/>

#### DOCUMENTS RECEIVED:

Daily Kitchen Opening and Closing Checklists

RECEIVED ☒

NOT RECEIVED ☐

Daily Foods Production Service Records

RECEIVED ☒

NOT RECEIVED ☐

Temperature Logs

RECEIVED ☒

NOT RECEIVED ☐

Law and Leisure Library Logs

RECEIVED ☒

NOT RECEIVED ☐

Medical Staffing Update

RECEIVED ☒

NOT RECEIVED ☐

\*All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department

## SUPPLEMENTAL NOTES:

Request for information made on January 24, 2022. All population numbers current as of January 31, 2022.

### KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

### MEDICAL:

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of January 26, 2022:

- 1 - Health Services Administrator
- 2 - PA's
- 1 - Medical Doctor
- 9 - RNs
- 7 - LPNs
- 2 - Psychologist
- 1 - Licensed Clinical Social Worker
- 3 - Medical Records Clerks
- 1 - X-ray Technician
- 4 - Telepsychiatrists
- 2 - Dentists (part-time; 40 hours/week total)
- 1 - Dental Assistant

\* denotes change in staffing level from previous week

### TEMPERATURE CHECKS:

Logs provided; see attached documents.

### LAW LIBRARY:

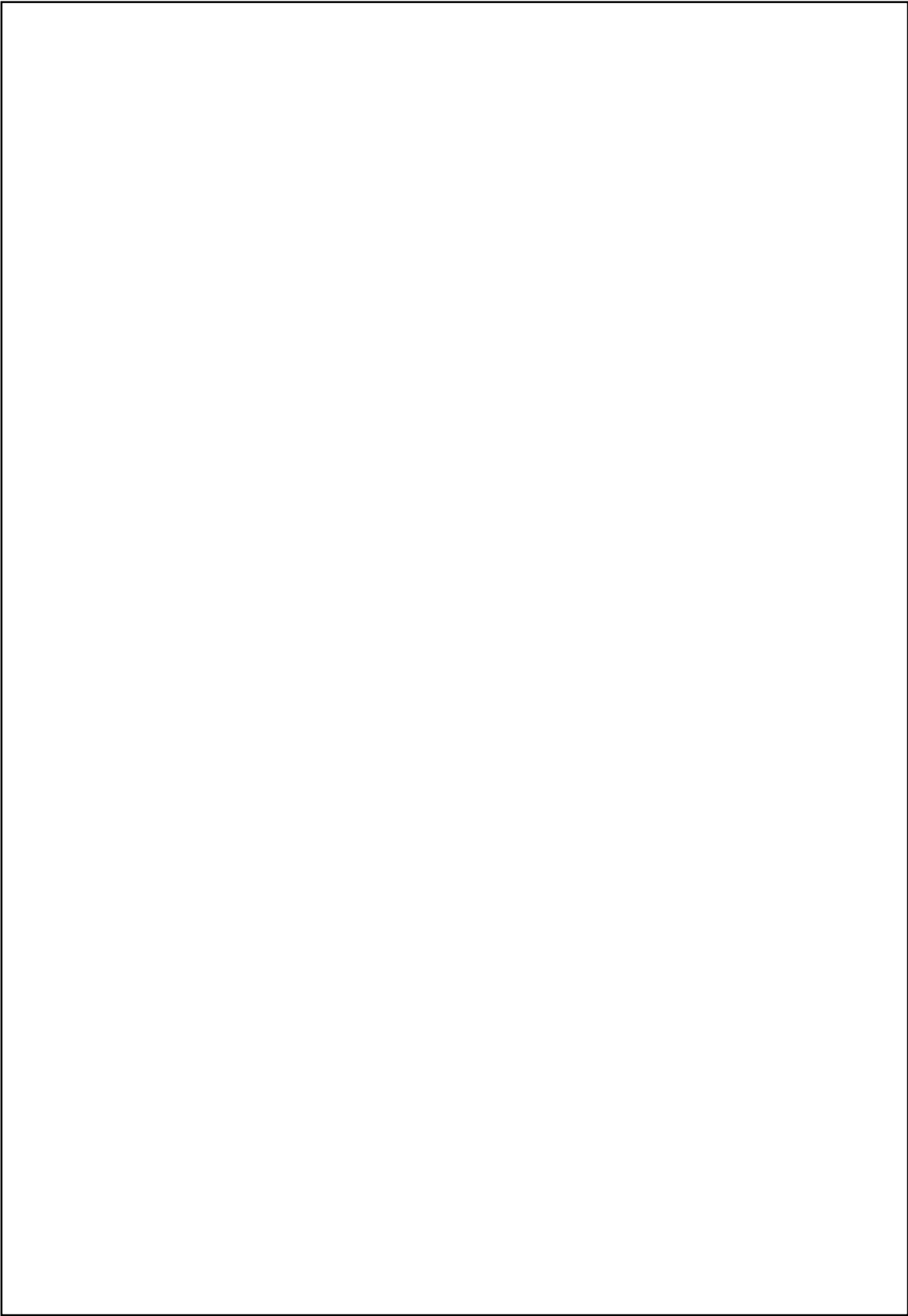
Logs provided for January 12, 2022- January 18, 2022 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from one to twenty detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

### COVID-19 Updates:

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have zero (0) positive cases for ICE staff, and eighteen (18) positive cases amongst the GEO staff. They have also reported twenty (20) positive cases this week amongst the ICE detainees, and zero (0) positive cases amongst USMS detainees.

Official COVID-19 statistics for "ICE Detainees under COVID Monitoring" provided via ICE.gov. The numbers in this report are accurate as of January 28, 2022.

Statistics for "Total Individuals Housed in GEO Facility" and "GEO Staff" are verified via Aurora Fire Rescue and are current as of January 31, 2022.



# ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.  
Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2021		CYCLE 4	WEEK-AT-A-GLANCE
	BREAKFAST	LUNCH	DINNER	
MONDAY 1/17	Oatmeal Scrambled Eggs Potatoes Jelly or Salsa Biscuit or Tortillas Margarine Sugar Coffee Milk 2 %	Chicken Fajitas Grilled Peppers & Onions Rice Pinto Beans Tortillas Lemon Cake Fortified Sugar Free Tea	Beef Patty on Bun Hash Browns Coleslaw Shredded Lettuce Onion Ketchup Salad Dressing Fortified Sugar Free Beverage	
TUESDAY 1/18	Dry Cereal Pancakes Syrup Turkey Ham Margarine Sugar Coffee Milk 2 %	Chicken Fried Steak Cream Gravy Rice Green Beans Dinner Roll Margarine Fortified Sugar Free Tea	Chicken Spaghetti Beans Peas and Carrots Green Salad/ Dressing Dinner Roll Margarine Spice Cake Fortified Sugar Free Beverage	
WEDNESDAY 1/19	Farina Eggs Cream Gravy Biscuit/Margarine Sugar Coffee Milk 2 %	Taco Casserole Rice Pinto Beans Salsa Green Salad w/ Dressing Cornbread/Margarine Fortified Sugar Free Tea	Chicken Leg Quarter Potatoes Au Gratin Mixed Vegetables Beans Dinner Roll / Margarine Bread Pudding Fortified Sugar Free Beverage	
THURSDAY 1/20	Oatmeal Turkey Ham Coffee Cake Fruit Margarine Sugar Coffee Milk 2 %	Fideo w/ Meat Sauce Corn Green Beans Green Salad w/ Dressing Roll Margarine Fortified Sugar Free Tea	Turkey Bologna Beans Macaroni Salad Lettuce / Onion Salad Dressing Sub Roll Fruit Fortified Sugar Free Tea	
FRIDAY 1/21	Dry Cereal French Toast Syrup Breakfast Sausage Margarine Sugar Coffee Milk 2 %	Chicken Nuggets Rice Mixed Vegetables Pinto Beans Roll Margarine Fortified Sugar Free Tea	Turkey Hot Dogs / Buns Chili Beans Potato Salad Coleslaw Onion Mustard Fruit Cobbler Fortified Sugar Free Beverage	
SATURDAY 1/22	Oatmeal Scrambled Eggs Breakfast Sausage Jelly Biscuits Margarine Sugar Coffee Milk 2 %	Tamale Pie Rice Beans Cole Slaw Cornbread w/ Margarine Pineapple Cake Fortified Sugar Free Tea	Chicken Stir Fry Rice Carrots Bread Margarine Yellow Cake Fortified Sugar Free Beverage	
SUNDAY 1/23	Dry Cereal Eggs w/ Breakfast Sausage Grilled Potatoes Salsa Tortillas Sugar Coffee Milk 2 %	Turkey, Sliced Potato Salad Coleslaw Lettuce Onion Mustard / Mayo Bread Brownie Fortified Sugar Free Beverage	Enchilada Casserole Spanish Rice Pinto Beans Salsa Salad/ Dressing Cornbread Margarine Fortified Sugar Free Beverage	

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER

Signature on file / 811291  
Corporate Manager Food Service Menu Systems/Dietitian



# FOOD SERVICE

## UNIT: AURORA KITCHEN

### OPENING and CLOSING CHECKLIST

Date: 1-17-22 Time: 0315 AM Time: 1830 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X		X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			N/A		X										
Kitchen is in good general appearance			X		X	Boost Not Working									
All kitchen equipment operational & clean			X		X										
All tools and sharps inventoried			X		X										
All areas secure, lights out, exits locked					X										
CY 4 <b>PRODUCTION SHEET</b>	Menu Items	Out meal	Sw. egg	Pot	Jelly	Bisc	Marg	Sugar	Coffee	Milk	P.B.	Fruit			
	Menu Items	Ck	Grill	Grill	Rice	Pasta	Tortilla	Coke	Tea	Prnt					
Breakfast	Temperatures	175	171	180	RT	RT	38	RT	RT	36	RT	RT			
	Menu Items	Ck	Grill	Grill	Rice	Pasta	Tortilla	Coke	Tea	Prnt					
Lunch	Temperatures	185	185	185	179	192	RT	RT	RT	RT					
	Menu Items	Beef	Bun	Hash	Pot	Onion	lett	Ketchup	Prnt	must	Fruit	Marg			
Dinner	Temperatures	1700	RT	1680	40	40	40	RT	RT	RT	RT	RT			
<b>DISH MACHINE</b>		Temperature		Wash 150+		Rinse 180+		If Needed							
Temperature according to manufacturer's specifications		Breakfast		156		182									
and chemical agent used in Final Rinse		Lunch		153		170		NO BOOST LOW							
		Dinner		159.0		126									
<b>POT and PAN SINK</b>		Temperature		Wash 110 F		Rinse 110 F		Sanitizer-200ppm							
Final Rinse Temps determined by chemical agent used		Breakfast		112		116		200ppm							
		Lunch		120		121		200ppm							
		Dinner		118		120		200ppm							
<b>FREEZER and WALK-IN</b>		Temperature		Freezer 0 or below		Walk-in 35-40 F		Walk-in 35-40 F							
Record temperatures, Freezer and Walk-ins		AM		-8		39		40.6							
Record temperatures, Freezer and Walk-ins		PM		-10.1		38.5		41.0							
<b>DRY STORAGE</b>		Temperature 45-80		Area 1		Area 2		Area 3							
Record temperatures Dry Storage Areas		AM		65		68		—							
Record temperatures, Dry Storage Areas		PM		70		69		—							
<b>Hot- Water Temps in sink</b>		AM		PM											
		120		115											

Vazquez  
Signature, Cook Supervisor (AM)

Reyes  
Signature, Cook Supervisor (PM)

Verify by Area

Smith

Verified by pm



Secure Services™

**FOOD SERVICE**  
**UNIT: AURORA KITCHEN**  
**OPENING and CLOSING CHECKLIST** cycle 4

† Date: 1-18-22

Time: 0500 AM Time: 1857 PM

Shift Checklist		AM		PM		Comments							
		No	Yes	No	Yes								
All areas secure, no evidence of theft			X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X								
Kitchen is in good general appearance			X		X								
All kitchen equipment operational & clean		X	X	X		Booster not working							
All tools and sharps inventoried			X		X								
All areas secure, lights out, exits locked					X								
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	Cereal, Pm, Syrup, T, Mrg, Sugar, Apple, Milk, Pm, Syrup, Mrg, Sugar, Apple, Milk, Pm, Syrup											
	<b>Temperatures</b>	RT	180	121	187	38	RT	RT	38	RT	RT		
Breakfast	<b>Menu Items</b>	Cf, Pm, Mrg, Pm, Mrg, Pm, Mrg, Pm, Mrg, Pm, Mrg											
	<b>Temperatures</b>		170	177	180	RT	40	RT	181	40	RT		
Lunch	<b>Menu Items</b>	M, Pm, Pm, Pm, Pm, Pm, Pm, Pm, Pm, Pm, Pm											
	<b>Temperatures</b>	185	180	181	40	RT	38	RT	RT	RT	RT		
Dinner	<b>Menu Items</b>	Cereal, Pm, Syrup, T, Mrg, Sugar, Apple, Milk, Pm, Syrup, Mrg, Sugar, Apple, Milk, Pm, Syrup											
	<b>Temperatures</b>	185	180	181	40	RT	38	RT	RT	RT	RT		
<b>DISH MACHINE</b>		<b>Temperature</b>				<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>			
Temperature according to manufacturer's specifications		Breakfast				1							
and chemical agent used in Final Rinse		Lunch				153		157		low temp			
		Dinner				158							
<b>POT and PAN SINK</b>		<b>Temperature</b>				<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>			
Final Rinse Temps determined by chemical agent used		Breakfast				120		123		200ppm			
		Lunch				123		123		200ppm			
		Dinner				118		120		200ppm			
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>				<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35-40 F</b>			
Record temperatures, Freezer and Walk-ins		AM				-10.5		36.1		37.3			
Record temperatures, Freezer and Walk-ins		PM				-9.6		37.9		39.9			
<b>DRY STORAGE</b>		<b>Temperature 45-80</b>				<b>Area 1</b>		<b>Area 2</b>		<b>Area 3</b>			
Record temperatures Dry Storage Areas		AM				68		68					
Record temperatures, Dry Storage Areas		PM				68		68					
<b>Hot- Water Temps in sink</b>		AM		PM									
		119		120									

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

1/19/22

NF-6-2-20

Cycle 4

**FOOD SERVICE**  
**UNIT: AURORA KITCHEN**  
**OPENING and CLOSING CHECKLIST**

Cycle 4

**Date:** 1/19/22 **Time:** 0310 AM **Time:** 1750 PM

Shift/Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X												
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X										
Kitchen is in good general appearance			X	X	X	Dish machine is ok									
All kitchen equipment operational & clean		X	X		X										
All tools and sharps inventoried			X		X										
All areas secure, lights out, exits locked			X		X										
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	French	Egg	Gravy	pancakes	maple	Sugar	Coffee	Milk	Butter	Jelly	Jam			
Breakfast	Temperatures	191	187	170	RT	37	RT	RT	36	RT	RT				
	<b>Menu Items</b>	Taco	Queso	Pinto	Salsa	Chili	Beans	Onion	Pepper	Tomato	Garlic				
Lunch	Temperatures	187	190	197	RT	38	KT	KT	38	RT	778	75			
	<b>Menu Items</b>	Chili	Queso	Maple	Reg	Beans	Maple	Apple	Onion	Garlic	Tomato				
Dinner	Temperatures	189	154	175	182	47	38	RT	189	50	RT				
<b>DISH MACHINE</b>		<b>Temperature</b>				<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed 005</b>					
Temperature according to manufacturer's specifications		Breakfast				—		—		—					
and chemical agent used in Final Rinse		Lunch				—		—		—					
		Dinner				183		182		189					
<b>POT and PAN SINK</b>		<b>Temperature</b>				<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>					
Final Rinse Temps determined by chemical agent used		Breakfast				128		127		200ppm					
		Lunch				127		127		200ppm					
		Dinner				119		120		200ppm					
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>				<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35-40 F</b>					
Record temperatures, Freezer and Walk-ins		AM				-10.6		36.3		37.8					
Record temperatures, Freezer and Walk-ins		PM				-8.9		31.6		37.6					
<b>DRY STORAGE</b>		<b>Temperature 45-80</b>				<b>Area 1</b>		<b>Area 2</b>		<b>Area 3</b>					
Record temperatures Dry Storage Areas		AM				68		68		—					
Record temperatures, Dry Storage Areas		PM				68		68		—					
<b>Hot- Water Temps in sink</b>		<b>AM</b>		<b>PM</b>		119		120		—					

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE

NF-6-2-20

1/24/22

Cycle 4

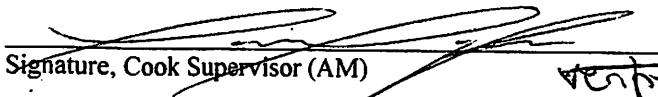
**FOOD SERVICE**  
**UNIT: AURORA KITCHEN**  
**OPENING and CLOSING CHECKLIST**


Cycle 4

TH Date: 1/20/22

Time: 3:10 AM Time: 18:00 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X		X										
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X	Thom #37 was not back in after - lunch Lopez no egg									
Kitchen is in good general appearance			X		X										
All kitchen equipment operational & clean		X	X	X	X	Dish machine is out									
All tools and sharps inventoried			X		X										
All areas secure, lights out, exits locked			X		X										
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	Oatmeal	Hot	Coffee	Tea	Milk	Sugar	Apples	Milk	PB	Apple	Apple	Apple		
Breakfast	Temperatures	191	172	RT	RT	38	RT	RT	36	RT	RT	RT	RT		
	<b>Menu Items</b>	Fried	Gr	Com	Salad	Dressing	Milk	Apples	Milk	PB	Apple	Apple	Apple		
Lunch	Temperatures	167	186	186	38	RT	38	RT	RT	RT	RT	RT	RT		
	<b>Menu Items</b>	Ther	Beans	Milk	Let	Milk	Apples	Apples	Apples	Apples	Apples	Apples	Apples		
Dinner	Temperatures	38	38	38	38	38	38	RT	38	RT	38	RT	RT		
<b>DISH MACHINE</b>		<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>							
Temperature according to manufacturer's specifications		Breakfast		152		168		Low Temp							
and chemical agent used in Final Rinse		Lunch		152		153		Low Temp							
		Dinner		152		153		Low Temp							
<b>POT and PAN SINK</b>		<b>Temperature</b>		<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>							
Final Rinse Temps determined by chemical agent used		Breakfast		128		128		200 ppm							
		Lunch		127		128		200 ppm							
		Dinner		127		128		200 ppm							
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>		<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35-40 F</b>							
Record temperatures, Freezer and Walk-ins		AM		-9.6		36.7		35.6							
Record temperatures, Freezer and Walk-ins		PM		-10.8		37.6		37.5							
<b>DRY STORAGE</b>		<b>Temperature 45-80</b>		<b>Area 1</b>		<b>Area 2</b>		<b>Area 3</b>							
Record temperatures Dry Storage Areas		AM		68		68									
Record temperatures, Dry Storage Areas		PM		60		60									
<b>Hot- Water Temps in sink</b>		<b>AM</b>		<b>PM</b>											
		119		120											

Signature, Cook Supervisor (AM)   
FOOD SERVICE MANAGER  
NF-6-2-20  
DATE 1/24/22

Signature, Cook Supervisor (PM)   
verified by pm  
Cycle 4



Secure Services™

**FOOD SERVICE**  
**UNIT: AURORA KITCHEN**  
**OPENING and CLOSING CHECKLIST**

Cycle 4

F Date: 1-21-2022

Time: 0400 AM Time: 1840 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft			X		X	Dish machine Not working									
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X	Booster ON Dish machine									
Kitchen is in good general appearance			X		X	Sink by Produce cooler Not working									
All kitchen equipment operational & clean		X		X											
All tools and sharps inventoried			X		X										
All areas secure, lights out, exits locked					X										
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	Cereal	Fr Toast	Syrup	1st Juice	Muesli	Sugar	Coffee	Milk	Bread	Hot Salsa	Produce			
Breakfast	Temperatures	RT	172	RT	184	38	RT	RT	37	RT	RT	RT			
	Menu Items	Muesli	Rice	Pinto Beans	Mix veg	Muesli	Rice	Tea	Hot CA	Fresh Veg					
Lunch	Temperatures	200	182	186	169	37	RT	RT	183	37					
	Menu Items	Hot Dog	Bun	Chili	Beans	Pasta	Hot Salsa	Muesli	Milk	White	Drink	Shredded Turkey			
Dinner	Temperatures	178.0	RT	182.3	177.6	40	40	40	RT	RT	RT	40			
<b>DISH MACHINE</b>		<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>							
Temperature according to manufacturer's specifications		Breakfast		154		167		1							
and chemical agent used in Final Rinse		Lunch		154		166									
		Dinner		140		126		Booster out							
<b>POT and PAN SINK</b>		<b>Temperature</b>		<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>							
Final Rinse Temps determined by chemical agent used		Breakfast		118		118		200ppm							
		Lunch		118		118		200ppm							
		Dinner		110		115		200ppm							
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>		<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35-40 F</b>							
Record temperatures, Freezer and Walk-ins		AM		-10.2		38.7		34.6							
Record temperatures, Freezer and Walk-ins		PM		-9.8		39.0		35.4							
<b>DRY STORAGE</b>		<b>Temperature 45-80</b>		<b>Area 1</b>		<b>Area 2</b>		<b>Area 3</b>							
Record temperatures Dry Storage Areas		AM		64		64									
Record temperatures, Dry Storage Areas		PM		65		68									
<b>Hot- Water Temps in sink</b>		<b>AM</b>		<b>PM</b>											
		122		125											

*[Signature]*  
 Signature, Cook Supervisor (AM)

verified by  
 AM

DATE

1/24/22

*[Signature]* 1/21/2022  
 Signature, Cook Supervisor (PM)

*[Signature]* 1-21-2022  
 verified by PM  
 Cycle 4

FOOD SERVICE MANAGER

NF-6-2-20

**FOOD SERVICE  
UNIT: AURORA KITCHEN  
OPENING and CLOSING CHECKLIST**

ST Date: 1-22-22

Time: 0330 AM Time: 1800 PM

Shift Checklist		AM		PM		Comments									
		No	Yes	No	Yes										
All areas secure, no evidence of theft		/	X		X	Dish machine using Low Temp									
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea			X		X										
Kitchen is in good general appearance			X		X										
All kitchen equipment operational & clean			X	X											
All tools and sharps inventoried			X		X										
All areas secure, lights out, exits locked					X										
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	Outmeal	Ser. eggs	Dr. Shrimp	Sticky	Beans	Marg.	Sugar	Coffee	Milk	PD	Pretzel			
Breakfast	Temperatures	189	179	176	RT	RT	37	RT	RT	36	RT	RT			
	<b>Menu Items</b>	Turkey pie	Rice	192 Beans	Che. Shaw	Marg.	Wm. bread	Cake	Tea	Gr. Turkey	Apple	Fruit			
Lunch	Temperatures	179	181	182	32	38	RT	RT	RT	172	RT	RT			
	<b>Menu Items</b>	Lt. Saffron	Rice	Carrots	Marg.	Beef	Pork	Drink	Low Temp	Apple	Pretzel				
Dinner	Temperatures	175	168	170	58	RT	RT	RT	40		RT				
<b>DISH MACHINE</b>		<b>Temperature</b>		<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>							
Temperature according to manufacturer's specifications		Breakfast		154		167		Low Temp							
and chemical agent used in Final Rinse		Lunch		155		167		Low Temp							
		Dinner		159		165		Low Temp							
<b>POT and PAN SINK</b>		<b>Temperature</b>		<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>							
Final Rinse Temps determined by chemical agent used		Breakfast		118		118		200ppm							
		Lunch		119		119		200ppm							
		Dinner		117		118		200ppm							
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>		<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35-40 F</b>							
Record temperatures, Freezer and Walk-ins		AM		-10.3		36.4		35.7							
Record temperatures, Freezer and Walk-ins		PM		-11.2		34.9		38.8							
<b>DRY STORAGE</b>		<b>Temperature 45-80</b>		<b>Area 1</b>		<b>Area 2</b>		<b>Area 3</b>							
Record temperatures Dry Storage Areas		AM		63		60									
Record temperatures, Dry Storage Areas		PM		60		60									
<b>Hot- Water Temps in sink</b>		AM		PM											
		170		111											

Signature, Cook Supervisor (AM)

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER  
NF-6-2-20

DATE

1/24/22

Signature, Cook Supervisor (PM)

verified by PM  
Cycle 4.

**FOOD SERVICE  
UNIT: AURORA KITCHEN  
OPENING and CLOSING CHECKLIST**

Date: 1-23-22

Time: 0330 AM Time: 800 PM

Shift Checklist		AM		PM		Comments											
		No	Yes	No	Yes												
All areas secure, no evidence of theft			X			Dish machine using low-temp											
Workers reported to work, no open sores, fever, cough, shortness of breath, chills, no skin infection, and no diarrhea		X			X	NO detainees in AM											
Kitchen is in good general appearance			X		X												
All kitchen equipment operational & clean			X	X	X	Booster out											
All tools and sharps inventoried			X		X												
All areas secure, lights out, exits locked			X		X												
<b>PRODUCTION SHEET</b>	<b>Menu Items</b>	DM Cereal	Sur. eggs	BK Sausage	Grilled Potatoes	Salsa	Tortilla	Super	UHF	Milk	Drum Flour	Fruit					
Breakfast	Temperatures	RT	135	135	200	40	46	RT	RT	40	RT	RT					
	<b>Menu Items</b>	Sliced Turkey	Pit. Sliced	Hot Sauce	lett.	Onion	Must. mayo	Beef	Bacon	Tea	Ground Sausage	Fruit					
Lunch	Temperatures	39.2	39.7	40.6	39.2	39.2	RT	RT	RT	RT	40	RT					
	<b>Menu Items</b>	Ench. Cass	Spam rice	Pinto Beans	Salsa Sliced	Beef	mayo	Corn bread	drink	Red Wine	Fruit	Pist. Dessert					
Dinner	Temperatures	190.5	1870	1820	40	RT	38	RT	RT	150	RT	RT					
<b>DISH MACHINE</b>		<b>Temperature</b>				<b>Wash 150+</b>		<b>Rinse 180+</b>		<b>If Needed</b>							
Temperature according to manufacturer's specifications		Breakfast				160		145		200ppm low							
and chemical agent used in Final Rinse		Lunch				156		146		200ppm low							
		Dinner				155		130		low temp							
<b>POT and PAN SINK</b>		<b>Temperature</b>				<b>Wash 110 F</b>		<b>Rinse 110 F</b>		<b>Sanitizer-200ppm</b>							
Final Rinse Temps determined by chemical agent used		Breakfast				126.5		126.5		66							
		Lunch				122		122		66							
		Dinner				120		110		200ppm							
<b>FREEZER and WALK-IN</b>		<b>Temperature</b>				<b>Freezer 0 or below</b>		<b>Walk-in 35-40 F</b>		<b>Walk-in 35-40 F</b>							
Record temperatures, Freezer and Walk-ins		AM				- 9.6		38.8		39							
Record temperatures, Freezer and Walk-ins		PM															
<b>DRY STORAGE</b>		<b>Temperature 45-80</b>				<b>Area 1</b>		<b>Area 1</b>		<b>Area 1</b>							
Record temperatures Dry Storage Areas		AM				68°		67°									
Record temperatures, Dry Storage Areas		PM				68		69									
<b>Hot- Water Temps in sink</b>		AM		PM													
		122		120													

*[Signature]*  
Signature, Cook Supervisor (AM)

*[Signature]*  
verified by  
AM

*[Signature]*  
Signature, Cook Supervisor (PM)

*[Signature]*  
Liang

FOOD SERVICE MANAGER  
NF-6-2-20

DATE 1/24/22

verified by PM  
Cycle 4

**GEO Aurora ICE  
3130 N. Oakland St**

1/24/2022  
6:57:42 AM BCU

**Temperature  
°F**

A-1	71.60
A-2	69.71
A-3	70.61
A-4	69.71
B-1	69.52
B-2	68.90
B-3	60.10
B-4	69.41
C-1	68.42
C-2	70.51
C-3	67.50
C-4	68.11
E-1	69.52
E-2	71.21
D-1	72.31
ISOLATION	69.71
PATIENT ROOM	69.52
INTAKE/RECEIVING	72.02
Tank Temp S-12	71.48
Present Value	
BOILER-3	132.74
Universal Input[1]	
LAUNDRY ROOM MAU-2 and BOILER-4	170.94
Universal Input[13]	



Secure Services™

# Temperature Log South Building

195 Aurora Detention Center  
11901 East 30th Street  
Aurora, CO 80010

**Date: Monday, January 24, 2022**

	Unit	AIR	WATER/sink	Shower #1	Shower #2
1-24-22	South-A	71.7	104.1		
	South-B	70.9	occupied		
	South-C	71.1	104.1		
	South-D	71.9	104.1		
	South-E	70.9	occupied		
	South-F	68.5	104.1		
	South-G	71.6	occupied		
	South-L	72.1	occupied		
	South-M	71.8	104.2		
	South-N	72.3	104.1		
	South-X	74.1	104.1		
	South-Y	72.6	occupied		
	South-Z	69.5	104.1		
	South SMU	69.9	104.5		
	South SMU Shower 3				N/A
	MED ISO- Room 1	69.1	104.1	N/A	N/A
	MED ISO- Room 2	69.8	104.1	N/A	N/A
	MED ISO- Room 3	69.7	104.1	N/A	N/A
	MEDICAL	N/A	N/A		

PRINT: Sean Hansen

SIGN: 

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Secure Services™

**Monday, January 24, 2022**  
**North Building**  
**Temperature Log**

195 Aurora Detention Center  
 3130 Oakland St.  
 Aurora, CO 80010

Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower #7
1-24-22	A-1		104.5						
	A-2		104.4						
	A-3		104.4						
	A-4		104.5						
	B-1		104.4						
	B-2		104.6						
	B-3		104.5						
	B-4		104.5						
	C-1		104.4						
	C-2		104.5						
	C-3		104.5						
	C-4		104.5						
	D-1		104.3				N/A	N/A	N/A
	D-2		✓				N/A	N/A	N/A
	E-1		104.3				N/A	N/A	N/A
	E-2		104.3						
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intake	N/A			N/A	N/A	N/A	N/A	N/A

PRINT: Sean Hanson

SIGN: [Signature]

Write Legibly

**Medical Showers Temperature Log**

Name: \_\_\_\_\_ Date: \_\_\_\_\_

ROOM	542	540	538	536	534	523	522	Tub Room
Air:	69.5	69.3	70.1	69.8	69.2	70.0	69.8	104.4
Water:	104.4	104.3	104.4	104.4	104.2	104.3	104.3	

Temperature Taken with a Fluke Mod 52 Digital Thermometer